

CANALETTO

Ristorante Veneto
BY IL FORNAIO

salumeria

PROSCIUTTO SAN DANIELE 27
sliced-at-the-moment cured meat served with crostini, sotto aceti & grana padano

minestra e insalate

MINISTRONE DI VERDURE 13 | VEGAN |
seasonal vegetable soup made with vegetable stock

INSALATA CESARINA 19
romaine lettuce, grana padano & croutons with housemade caesar dressing

CAPRESE TRADIZIONALE 20
sliced vine-ripened tomatoes, fresh mozzarella, basil & mixed olives[†];
drizzled with basil olive oil

INSALATA DI PERE 19
baked pear salad with arugula, seedless red grapes, radicchio, frisee,
belgian endive, gorgonzola, pecans & pomegranate dressing

INSALATA REGINA 19 | VEGAN |
wild arugula salad with couscous, avocado, tomatoes, red onions, capers,
raisins & lemon-olive oil dressing
add to any insalata | chicken 13, salmon* 14, shrimp 14

pizza dal forno

thin-crust pizza using housemade dough

CALZONE 26
stuffed pizza with imported ham, ricotta, mushrooms & tomato sauce

CAPRICCIOSA 24
imported ham, mushrooms, artichokes, mozzarella, kalamata olives,
oregano & tomato sauce

SALSICCIA PICCANTE 24
italian sausage, mozzarella, mixed bell peppers, caramelized onions,
smoked mozzarella, tomato & spicy peperoncino sauce

antipasti dal mercato veneto

POLIPO CON PATATE 26
grilled octopus & potato with extra-virgin olive oil & lemon juice

BRUSCHETTE ASSORTITE 18
garlic grilled ciabatta with 3 toppings: marinated vine ripened tomatoes;
stracciatella cheese & toasted pistacchios; caviale di melanzane

FRUTTI DI MARE 25
sautéed mussels, clams, shrimp, scallops & cherry tomatoes; served over
grilled polenta with a lightly spicy white wine sauce

CARPACCIO CON RUCHETTA* 21
thinly sliced raw certified piedmontese beef, shaved grana padano, capers &
wild arugula, drizzled with lemon olive oil

CALAMARETTI FRITTI 24
baby squid lightly floured & deep-fried; served with grilled polenta
& spicy marinara sauce

BURRATA CON PROSCIUTTO 24
imported burrata with prosciutto, arugula, ciabatta croutons & basil olive oil ~
garnished with mixed olives[†]

CIABATTA OLIVE E POMODORINI 8 *erves 4*
ciabatta bread served with a side of roasted tomato spread & mixed olives[†]

CALABRESE 24
spicy salame, gorgonzola, mozzarella, tomato sauce & oregano

CRISTINA 27
fresh mozzarella, prosciutto san daniele, shaved grana padano, mushrooms &
wild baby arugula, drizzled with white truffle oil

MARGHERITA 22
fresh mozzarella, oregano, basil & tomato sauce

pasta

fresh pasta from our kitchen
gluten-free options available

LINGUINE ALLA BURANELLA 36
thin pasta with clams, mussels, prawns & scallops in roasted cherry tomato sauce,
crushed red pepper, garlic & trebbiano wine

PACCHERI ALLA BOLOGNESE 28
pasta tubes with a traditional meat ragu & grana padano

FUSILLONI POMODORO 27
large corkscrew pasta with roasted tomato sauce & burrata
add | chicken 13, salmon* 14, shrimp 14

COE SECOE E AMARONE 33
risotto with beef tenderloin, porcini mushrooms, amarone wine & grana padano

TAGLIATELLE ALLA CASTELLANA CON POLLO 29
pasta ribbons tossed with chicken breast, bacon, shiitake mushrooms, grana
padano & thyme in a brandy-cream sauce

CASONZEI CON STRACCHINO E PERE 28
housemade ravioli filled with roasted pear, grana padano & mozzarella tossed
with asparagus & stracchino cheese; topped with walnuts

gnocchi

housemade potato dumplings

ZUCCA 31
butternut squash cream sauce, pecorino & argentine shrimp

BOLOGNESE 31
traditional meat ragu & grana padano

POMODORO 30
roasted tomato sauce

specialità

authentic italian specialties

FILETTO DI BUE* 50
grilled 8oz beef tenderloin topped with mascarpone & gorgonzola sauce;
served with grilled polenta & asparagus

GOULASH CON FETTUCCINE 48
tender beef stew slow roasted with red wine, onion & paprika; served with
fettuccine in grana padano butter sauce

FILETTO DI BRANZINO ALLA GRECA 45
grilled mediterranean seabass with black & green olives, capers, tomatoes &
trebbiano wine; served with roasted yukon gold potatoes & sautéed organic spinach

ZUPPA DI PESCE ALLA CHIOGGIOTTA 49
seafood stew with prawns, clams, mussels, salmon, seabass & scallops
with grilled ciabatta

SALMONE ALLA GRIGLIA* 43
grilled norwegian salmon with lemon-oil & parsley sauce; served with roasted
yukon gold potatoes & sautéed seasonal vegetables

POLLO AI FUNGHI 38
chicken breast lightly pounded & roasted with mixed mushrooms & white wine
chicken demi-glace; served with roasted yukon gold potatoes & grilled asparagus

GAMBERONI ALLA BUSARA 48
fresh giant shrimp sautéed with paprika, garlic, brandy, capers, marinara & cream;
served with spaghetti tossed with garlic, extra-virgin olive oil & spicy peperoncino

POLLO ALLO SPIEDO 39
free-range rotisserie chicken with white wine & rosemary; served with roasted
yukon gold potatoes & sautéed seasonal vegetables

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| WATER AVAILABLE UPON REQUEST |

Employee Health & Benefits Surcharge - 3% For more information, please visit ilfornaio.com

*Served raw or undercooked, or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

[†]Please use caution, olives contain pits.